

# SUNDAY BRUNCH

AT ARIZONA DOWNS

## FROM THE KITCHEN

### GRILLED WEDGE BLT

Crisp bacon, grape tomatoes, grilled iceberg lettuce drizzled with red wine vinaigrette and adorned with farm fresh soft-boiled hen egg and sliced avocado. \$11

### GREENS & FRESH FRUIT SALAD

Fresh spinach and Romaine tossed with seasonal fruit, berries, dried cranberries and candied pecans with marinated feta vinaigrette. \$9

### BRUNCH CHARCUTERIE

Cured meats, imported and domestic cheese, Scotch egg with Dijon aioli and tomato jam. \$15

*Above Menu Items Served with Rustic Bread & Honey Whipped Butter*

### COLOSSAL SHRIMP COCKTAIL

Grilled and chilled shrimp cocktail with atomic, medium or mild cocktail sauce, palate relief of lavosh crackers and citrus juice shooter. \$15

### CLASSIC EGGS BENEDICT

Grilled English muffins topped with Canadian bacon, farm fresh poached hen eggs and hollandaise sauce topped with micro greens. \$13

### BRUNCH CHEESEBURGER

8 oz. black angus burger, topped with hash browns, avocado, cheddar cheese, bacon and raspberry chipotle mayonnaise served with coleslaw or fried pickles. \$13

### WHEN PIGS FLY, PORK WILD WINGS

Cut from the pork shank for a meatier delicious smoky flavor served with a side of honey lime sriracha sauce and green chili cornbread. \$11

### APPLE PIE SUNDAE

Caramel popcorn, vanilla ice cream, caramel sauce, buttered graham cracker crumble and fresh whipped cream. \$9

### CHEESECAKE

Classic New York cheese cake with a raspberry coulis. \$8

## BUFFET \$22

### SOUP & SALADS

#### Soup de Jour

#### Salad Greens & Crudité

House made dressings and toppings, wilted kale and brussels sprout salad, seasonal fruits and berries, honey whipped yogurt and crunchy baked granola.

### VEGETABLES & POTATOES

Roasted vegetables with portobello mushrooms vegetables, asparagus, roasted potatoes with herbed butter.

### MEATS & MAINS

Sausage gravy and biscuits, scrambled eggs, cherrywood smoked bacon, sausage links, fried chicken strips and waffles, and seafood egg rolls served with wasabi cream and hoisin sweet and sour sauce.

### DESSERTS

Hand rolled chocolate ganache truffles, cinnamon rolls

# SUNDAY BRUNCH

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## FROM THE BAR

### SEASCAPE MARY

Signature Bloody Mary topped with skewered grilled & chilled shrimp, Alaskan king crab legs, smoked salmon cucumber sandwich & crisp bacon. \$15

### ARIZONA DOWNS SIGNATURE BLOODY MARY

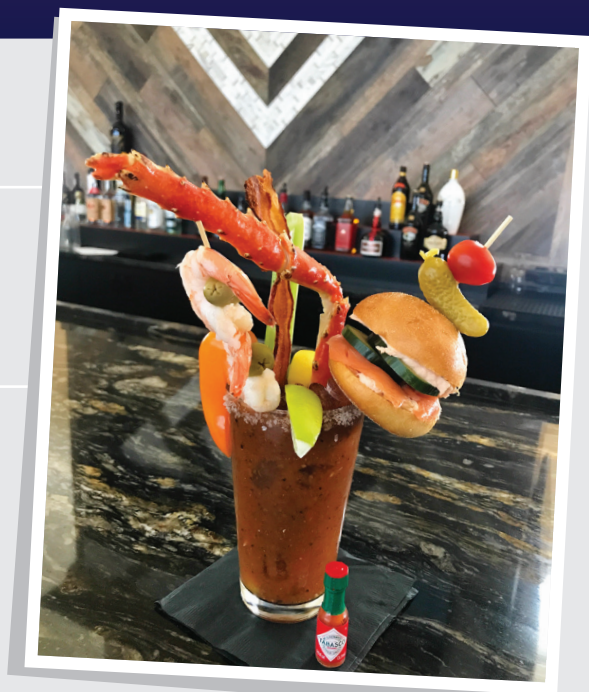
House-made by roasting tomatoes & a variety of peppers into a tasty brew. Served with Deep Eddy's vodka. \$7

### LANDSCAPE MARY

Signature Bloody Mary adorned with skewered 2oz meatball, crisp bacon, salami, domestic cheese Spiedini & cottage fries. \$15

### VEGETABLE MARY

Signature Bloody Mary filled with fresh seasonal vegetables, blanched asparagus and pickled green beans. \$12



### SANGRIA MIMOSA

Fresh fruit infused with basil, topped with 14 Hands Champenoise \$7

### CLASSIC MIMOSA

Fresh orange juice blended with 14 Hands Champenoise. \$7

### NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Ginger Ale, Orange, Cranberry, Tomato Juice, Coffee, Hot Tea, Iced Tea, Bottled Water \$1.75

